

How to get the best from Your Range

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Use and Care of
gas models
RGB744GEJ
RGB746GEJ

36

EXP DATE 8-3-90

HOTPOINT

39-4685

Help us help you...

Read this book carefully.

It is intended to help you operate and maintain your new range properly.

Keep it handy for answers to your questions.

If you don't understand something or need more help, write (include your phone number):

Consumer Affairs
Hotpoint
Appliance Park
Louisville, KY 40225

Write down the model and serial numbers.

You'll find them on a label located in the burner box under the cooktop. See pages 6 and 7.

These numbers are also on the Consumer Product Ownership Registration Card that came with your range. Before sending in this card, please write these numbers here:

Model Number _____

Serial Number _____

Use these numbers in any correspondence or service calls concerning your range.

If you received a damaged range...

Immediately contact the dealer (or builder) that sold you the range.

Save time and money. Before you request service...

Check the Problem Solver on page 23. It lists causes of minor operating problems that you can correct yourself.

FOR YOUR SAFETY

If you smell gas:

1. Open windows.
2. Don't touch electrical switches.*
3. Extinguish any open flame.
4. Immediately call your gas supplier.

*Don't turn electric switches on or off because sparks may ignite the gas.

FOR YOUR SAFETY

Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

WARNING

Improper installation, adjustment, alteration, service or maintenance can cause injury or property damage. Refer to this manual. For assistance or additional information, consult a qualified installer, service agency, manufacturer (dealer) or the gas supplier.

IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.

IMPORTANT SAFETY NOTICE

The California Safe Drinking Water and Toxic Enforcement Act requires the Governor of California to publish a list of substances known to the state to cause cancer, birth defects or other reproductive harm and requires businesses to warn customers of potential exposure to such substances.

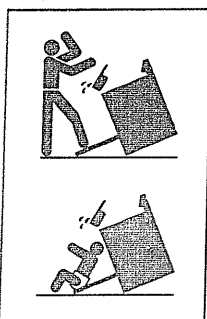
Gas appliances can cause minor exposure to four of these substances, namely benzene, carbon monoxide, formaldehyde and soot, caused primarily by the incomplete combustion of natural gas or LP fuels. Properly adjusted burners, indicated by a bluish rather than a yellow flame, will minimize incomplete combustion. Exposure to these substances can be minimized further by venting with an open window or using a ventilation fan or hood.

When You Get Your Range

- Have the installer show you the location of the range gas cut-off valve and how to shut it off if necessary.
- Have your range installed and properly grounded by a qualified installer, in accordance with the Installation Instructions. Any adjustment and service should be performed only by qualified gas range installers or service technicians.

- Plug your range into a 120-volt grounded outlet only. Do not remove the round grounding prong from the plug. If in doubt about the grounding of the home electrical system, it is your personal responsibility and obligation to have an ungrounded outlet replaced with a properly-grounded three-prong outlet in accordance with the National Electrical Code. Do not use an extension cord with this appliance.

WARNING—All ranges



can tip and injury could result. To prevent accidental tipping of the range, attach it to the wall or floor by installing the

ANTI-TIP bracket supplied. To check if the bracket is installed and engaged properly, remove the drawer (on models so equipped) and inspect the rear leveling legs. Make sure they fit securely into the slot in the bracket.

For models without a storage drawer, carefully tip the range forward to check if the ANTI-TIP bracket is engaged with the leveling legs.

If you pull the range out from the wall for any reason, make sure the rear legs are returned to their positions in the bracket when you push the range back.

- Be sure all packing materials are removed from the range before operating it, to prevent fire or smoke damage should the packing material ignite.

- Locate range out of kitchen traffic path and out of drafty locations to prevent poor air circulation.

- Be sure your range is correctly adjusted by a qualified service technician or installer for the type of gas (Natural or LP) on which it is to be used. Your range can be converted for use on either type of gas.

- After prolonged use of a range, high floor temperatures may result and many floor coverings will not withstand this kind of use. Never install the range over vinyl tile or linoleum that cannot withstand such type of use. Never install it directly over interior kitchen carpeting.

Using Your Range

- Don't leave children alone or unattended where a range is hot or in operation. They could be seriously burned.

- Don't allow anyone to climb, stand or hang on the door, drawer or range top. They could damage the range and even tip it over causing severe personal injury.

CAUTION: ITEMS OF INTEREST TO CHILDREN SHOULD NOT BE STORED IN CABINETS ABOVE A RANGE OR ON THE BACKSPASH OF A RANGE—CHILDREN CLIMBING ON THE RANGE TO REACH ITEMS COULD BE SERIOUSLY INJURED.

- Let burner grates and other surfaces cool before touching them or leaving them where children can reach them.

- Never wear loose fitting or hanging garments while using the appliance. Flammable material could be ignited if brought in contact with flame or hot oven surfaces and may cause severe burns.

- Never use your appliance for warming or heating the room. Prolonged use of the range without adequate ventilation can be hazardous.

- Do not use water on grease fires. Never pick up a flaming pan. Turn off burner, then smother flaming pan by covering pan completely with well fitting lid, cookie sheet or flat tray.

Flaming grease outside a pan can be put out by covering with baking soda or, if available, a multi-purpose dry chemical or foam type fire extinguisher.

- Do not store flammable materials in an oven or near the cooktop.

- Do not let cooking grease or other flammable materials accumulate in or near the range.

- When cooking pork, follow the directions exactly and always cook the meat to an internal temperature of at least 170°F. This assures that, in the remote possibility that trichina may be present in the meat, it will be killed and meat will be safe to eat.

Surface Cooking

- Always use the LITE position when igniting top burners and make sure the burners have ignited.

- Never leave surface burners unattended at HI flame settings. Boilover causes smoking and greasy spillovers that may catch on fire.

- Adjust top burner flame size so it does not extend beyond the edge of the cooking utensil. Excessive flame is hazardous.

(continued next page)

IMPORTANT SAFETY INSTRUCTIONS (continued)

Read all instructions before using this appliance.

- **Use only dry pot holders**—moist or damp pot holders on hot surfaces may result in burns from steam. Do not let pot holders come near open flames when lifting utensils. Do not use a towel or other bulky cloth in place of a pot holder.
 - **To minimize the possibility of burns**, ignition of flammable materials, and spillage, turn the cookware handles toward the side or back of the range without extending over adjacent burners.
 - **Always turn surface burner to OFF before removing utensil.**
 - **Carefully watch foods being fried at HI flame setting.**
 - **Never block the vents (air openings) of the range.** They provide the air inlet and outlet which is necessary for the range to operate properly with correct combustion.
 - **Do not use a wok on the cooking surface if the wok has a round metal ring which is placed over the burner grate to support the wok.** This ring acts as a heat trap which may damage the burner grate and burner head. Also, it may cause the burner to work improperly. This may cause a carbon monoxide level above that allowed by current standards, resulting in a health hazard.
 - **Foods for frying should be as dry as possible.** Frost on frozen foods or moisture on fresh foods can cause hot fat to bubble up and over sides of pan.
 - **Use least possible amount of fat for effective shallow or deep-fat frying.** Filling the pan too full of fat can cause spillovers when food is added.
 - **If a combination of oils or fats will be used in frying**, stir together before heating, or as fats melt slowly.
 - **Always heat fat slowly**, and watch as it heats.
 - **Use deep fat thermometer whenever possible** to prevent overheating fat beyond the smoking point.
 - **Use proper pan size**—Avoid pans that are unstable or easily tipped. Select utensils having flat bottoms large enough to properly contain food avoiding boilovers and spillovers, and large enough to cover burner grate. This will both save cleaning and prevent hazardous accumulations of food, since heavy spattering or spillovers left on range can ignite. Use pans with handles that can be easily grasped and remain cool.
 - **Use only glass cookware that is recommended** for use on gas burners.
 - **Keep all plastics away from top burners.**
 - **To avoid the possibility of a burn**, always be certain that the controls for all burners are at OFF position and all grates are cool before attempting to remove a grate.
 - **When flaming foods under the hood**, turn the fan off. The fan, if operating, may spread the flame.
 - **If range is located near a window**, do not use long curtains which could blow over the top burners and create a fire hazard.
 - **If you smell gas**, turn off the gas to the range and call a qualified service technician. Never use an open flame to locate a leak.
- ## Baking, Broiling and Roasting
- **Do not use oven for a storage area.**
 - **Stand away from the range when opening the door of a hot oven.** The hot air or steam which escapes can cause burns to hands, face and/or eyes.
 - **Place oven shelves in desired position while oven is cool.**
 - **Pulling out shelf to the shelf stop is a convenience in lifting heavy foods.** It is also a precaution against burns from touching hot surfaces of the door or oven walls.
 - **Don't heat unopened food containers in the oven.** Pressure could build up and the container could burst causing an injury.
 - **Don't use aluminum foil anywhere in the oven except as described in this book.** Misuse could result in a fire hazard or damage to the range.
 - **Use only glass cookware that is recommended** for use in gas ovens.
 - **When using cooking or roasting bags in oven**, follow the manufacturer's direction.
 - **Always remove broiler pan from the oven as soon as you finish broiling.** Grease left in the pan can catch fire if oven is used without removing the grease from the broiler pan.
 - **When broiling, if meat is too close to the flame**, the fat may ignite. Trim excess fat to prevent excessive flare-ups.

Flooring under the Range

- Make sure broiler pan is in place correctly to reduce the possibility of grease fires.
- If you should have a grease fire in the broiler pan, turn off oven, and keep oven door closed to contain fire until it burns out.

Self-Cleaning Oven

- **Do not clean the door gasket.** The door gasket is essential for a good seal. Be careful not to rub, damage or move it.
- **Do not use oven cleaners.** No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
- **Remove the broiler pan and other cookware** before self-cleaning the oven.

Cleaning Your Range

- Clean only parts listed in this Use and Care Book.
- Keep range clean and free of accumulations of grease or spillovers which may ignite.

If You Need Service

- Read "The Problem Solver" on page 23 of this book.
- Don't attempt to repair or replace any part of your range unless it is specifically recommended in this book. All other servicing should be referred to a qualified technician.

SAVE THESE
INSTRUCTIONS

Your range, like so many other household items, is heavy and can settle into soft floor coverings such as cushioned vinyl or carpeting. When moving the range on this type of flooring, use care.

Do not install the range over kitchen carpeting unless you place an insulating pad or sheet of 1/4-inch-thick plywood between the range and carpeting.

When the floor covering ends at the front of the range, the area that the range will rest on should be built up with plywood or similar material to the same level or higher than the floor covering. This will allow the range to be moved for cleaning or servicing.

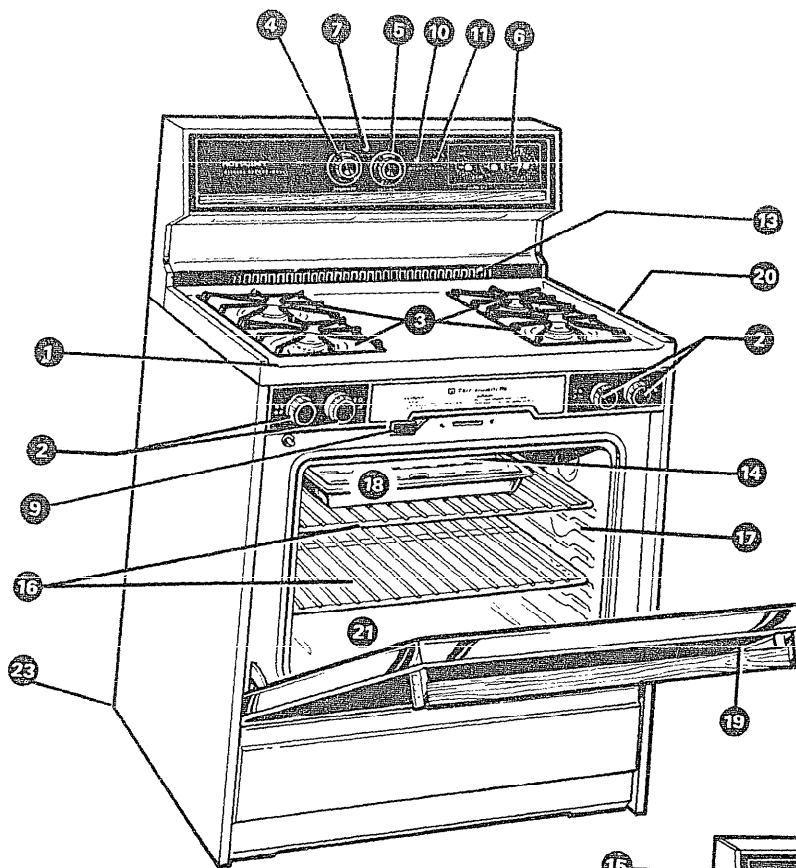
Leveling the Range

Leveling legs are located on each corner of the base of the range. Remove the bottom drawer (on models so equipped) and you can level the range on an uneven floor.

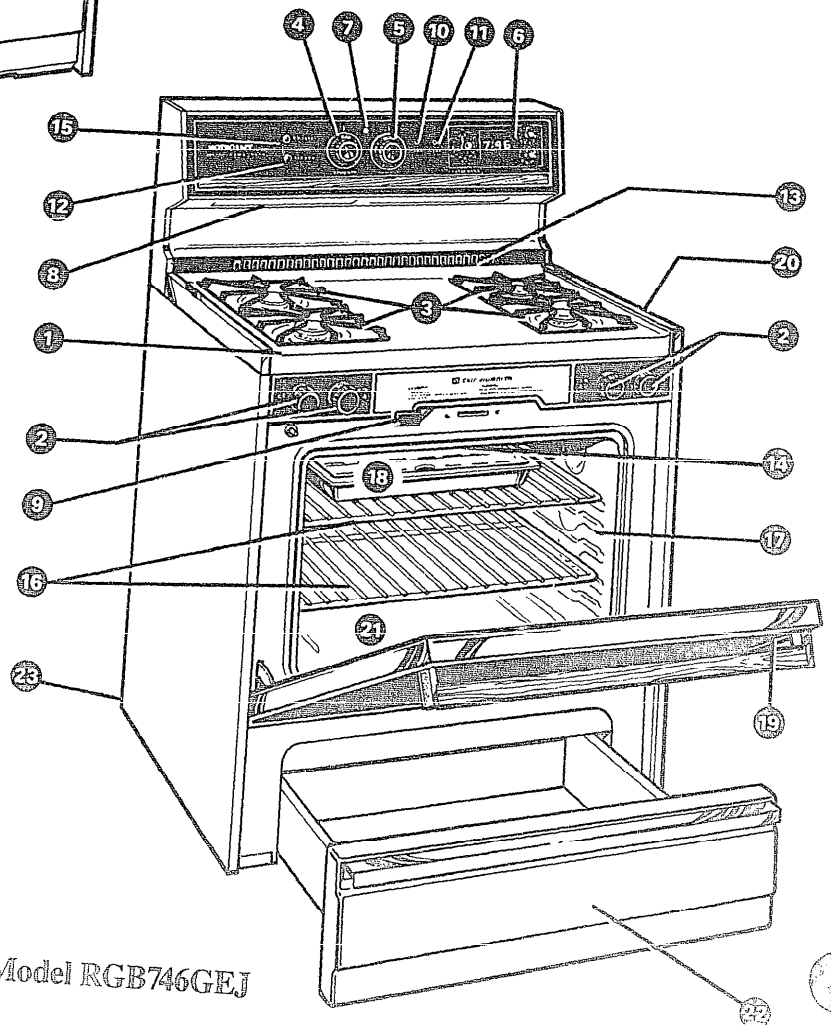
To remove drawer, pull drawer out all the way, tilt up the front and take it out. To replace drawer, insert glides at back of drawer beyond stop on range glides. Lift drawer if necessary to insert easily. Let front of drawer down, then push in to close.

Both of the rear leveling legs will engage the ANTI-TIP bracket (allow for some side to side adjustment). Allow a minimum clearance of 1/8" between the range and the leveling legs to permit installation into the ANTI-TIP bracket.

Features of Your Range



Model RGB744GEJ



Model RGB746GEJ

| Feature Index | Explained on page | RGB744GEJ | RGB746GEJ |
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| 21 Removable Oven Bottom | 17 | • | • |
| 22 Storage Drawer | 3, 5 | | • |
| 23 Anti-Tip Bracket (see Safety Instructions) | 3, 5 | • | • |

Surface Cooking

Automatic Ignition

Your surface burners are lighted by electric ignition, eliminating the need for standing pilot lights with constantly burning flames.

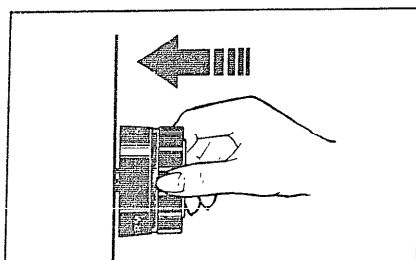
In case of a power outage, you can light the surface burners on your range with a match. Hold a lighted match to the burner, then turn the knob to the LITE position. Use extreme caution when lighting burners this way.

Surface burners in use when an electrical power failure occurs will continue to operate normally.

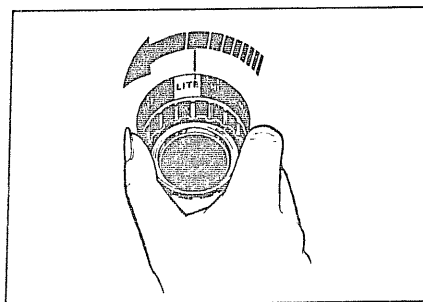
Surface Burner Controls

Knobs that turn the surface burners on and off are located on the lower control panel and are marked as to which burners they control.

To Light a Surface Burner



Push the control knob in and turn it to LITE. You will hear a little clicking noise—the sound of the electric spark igniting the burner.



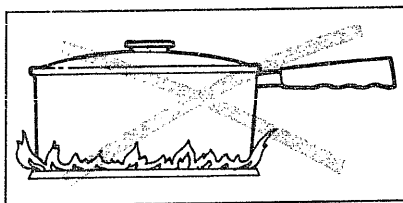
After the burner ignites, turn the knob to adjust the flame size.

• Do not operate a burner for an extended period of time without cookware on the grate. The finish on the grate may chip without cookware to absorb the heat.

• Be sure the burners and grates are cool before you place your hand, a potholder, cleaning cloths or other materials on them.

How to Select Flame Size

The flame size on a gas burner should match the cookware you are using.



NEVER LET THE FLAME EXTEND UP THE SIDES OF THE COOKWARE. Any flame larger than the bottom of the cookware is wasted and only serves to heat the handles.

When using aluminum or aluminum-clad stainless steel pots and pans, adjust the flame so the circle it makes is about 1/2 inch smaller than the bottom of the cookware.

When boiling, use this same flame size—1/2 inch smaller than the bottom of the cookware—no matter what the cookware is made of. Foods cook just as quickly at a gentle boil as they do at a furious rolling boil. A high boil creates steam and cooks away moisture, flavor and nutrition. Avoid it except for the few cooking processes which need a vigorous boil.

When frying or warming foods in stainless steel, cast iron or enamelware, keep the flame down lower—to about 1/2 the diameter of the pan.

When frying in glass or ceramic cookware, lower the flame even more.

Cooktop Light

(Model RGB746)

A full-width fluorescent light over the upper control panel illuminates the cooktop. Press and momentarily hold the SURFACE LIGHT switch on the upper control panel to turn the light on and off.

Top-of-Range Cookware

Aluminum: Medium-weight cookware is recommended because it heats quickly and evenly. Most foods brown evenly in an aluminum skillet. Minerals in food and water will stain but will not harm aluminum. A quick scour with a soap-filled wool pad after each use keeps aluminum cookware looking shiny new. Use saucepans with tight-fitting lids for cooking with minimum amounts of water.

Cast Iron: If heated slowly, most skillets will give satisfactory results.

Enamelware: Under some conditions, the enamel of some cookware may melt. Follow cookware manufacturer's recommendations for cooking methods.

Glass: There are two types of glass cookware—those for oven use only and those for top-of-range cooking (saucepans, coffee and teapots). Glass conducts heat very slowly.

Heatproof Glass Ceramic: Can be used for either surface or oven cooking. It conducts heat very slowly and cools very slowly. Check cookware manufacturer's directions to be sure it can be used on gas ranges.

Stainless Steel: This metal alone has poor heating properties, and is usually combined with copper, aluminum or other metals for improved heat distribution. Combination metal skillets usually work satisfactorily if they are used with medium heat as the manufacturer recommends.

Oven Light

The light comes on automatically when the oven door is opened. For model RGB746, use the switch on the upper control panel to turn the light on and off when the door is closed.

Using Your Oven

Automatic Ignition

The oven burner and broil burner on your range are lighted by electric ignition. The oven and broiler cannot be operated in the event of a power failure.

To light the burners, push in and turn the OVEN TEMP knob to the desired temperature. The burner should ignite within 60 seconds.

CAUTION: DO NOT MAKE ANY ATTEMPT TO OPERATE THE ELECTRIC IGNITION OVEN DURING AN ELECTRICAL POWER FAILURE. Resumption of electrical power when OVEN TEMP and OVEN SET controls are in any position other than OFF will result in automatic ignition of the oven or broiler burner and could cause severe burns if, at the time, you were attempting to light the burner with a match.

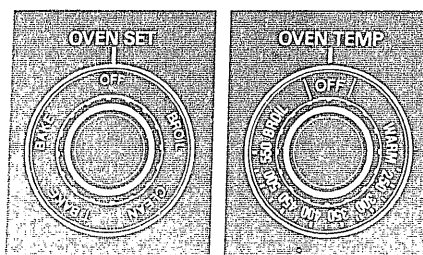
A burner in use when an electrical power failure occurs will continue to operate normally.

Before Using Your Oven

Be sure you understand how to set the controls properly. Practice removing and replacing the shelves while the oven is cool. Read the information on the following pages, and keep this book handy.

Oven Controls

The controls for your oven are marked OVEN SET and OVEN TEMP.



The OVEN SET control has settings for BAKE, BROIL, TIMED BAKE, CLEAN and OFF. When you turn the knob to the desired setting, the proper burner is activated for that operation.

BAKE—Use this setting for all normal oven operations—for example, for cooking roasts or casseroles. Only the bottom oven burner operates during baking.

BROIL—Use this setting for broiling. Only the top (broil) burner will operate.

TIMED BAKE—Use this setting to turn the oven on and off at specified times when you want cooking to start and stop. See Automatic Oven Timer on next page.

CLEAN—Use this setting for the self-cleaning function only.

OFF—Shuts off power to the oven controls. Oven will not operate. The OVEN SET and OVEN TEMP controls should be turned to OFF whenever the oven is not in use.

The OVEN TEMP control maintains the temperature you set for normal oven operation as well as for broiling.

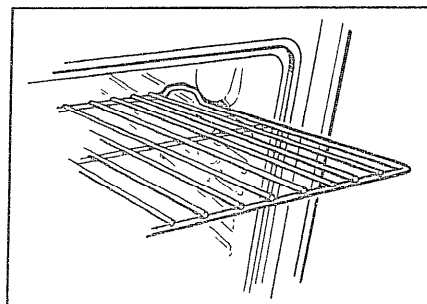
For normal oven operation, push in and turn the knob to the desired temperature which is marked in 25° increments. It will normally take 30 to 60 seconds before the flame comes on.

After the oven reaches the selected temperature, the oven burner cycles—off completely, then on with a full flame—to keep the oven temperature controlled.

Oven “On” Indicator

Light on upper control panel glows when oven is in operation; it goes out when the OVEN SET knob is turned to OFF.

Oven Shelves



The shelves are designed with stop-locks so when placed correctly on the shelf supports, they will stop before coming completely out of the oven and will not tilt when you are removing food from them or placing food on them.

When placing cookware on a shelf, pull the shelf out to the “stop” position. Place the cookware on the shelf, then slide the shelf back into the oven. This will eliminate reaching into the hot oven.

To remove a shelf from the oven, pull it out to the stop position, lift up on front and pull out.

Shelf Positions

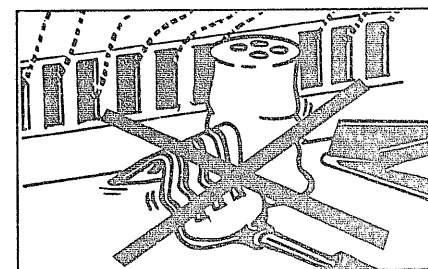
The oven has five shelf supports—A (bottom), B, C, D and E (top). Shelf positions for cooking are suggested on Baking and Roasting pages.

Oven Vent

Your oven is vented through ducts at the rear of the range (see page 6). Do not block these ducts when cooking in the oven—it is important that the flow of hot air from the oven and fresh air to the oven burners be uninterrupted.

• Vent openings and nearby surfaces may become hot. Do not touch them.

• Handles of pots and pans on the cooktop may become hot if left too close to the vent.

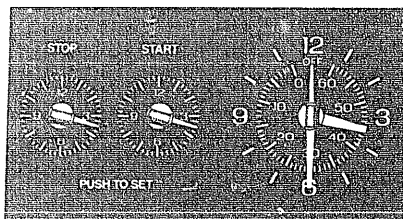


• Do not leave plastic items on the cooktop—they may melt if left too close to the vent.

• Do not leave any items on the cooktop. The hot air from the vent may ignite flammable items and will increase pressure in closed containers, which may cause them to burst.

Automatic Oven Timer and Clock

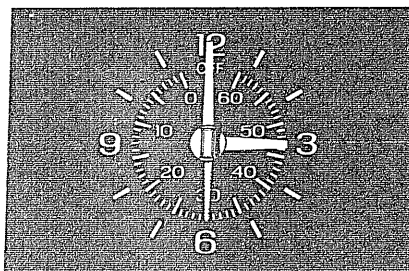
Conventional Time Center



Model RGB744GEJ

Radial Clock

To set the clock, push the knob in and turn the clock hands to the right to the correct time. Then let the knob out and continue turning to OFF.



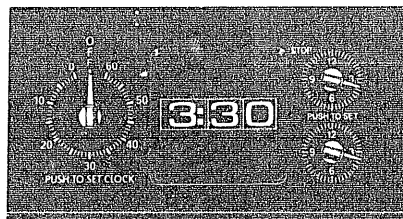
Minute Timer

The Minute Timer has been combined with the range clock. Use it to time all your precise cooking operations. You'll recognize it as the pointer which is different in color from the clock hands.

To set the Minute Timer, turn the knob to the left, *without pushing in*, until the pointer reaches the number of minutes you want to time. (up to 60).

At the end of the set time, a buzzer sounds to tell you time is up. Turn the knob, *without pushing in*, until the pointer reaches OFF and the buzzer stops.

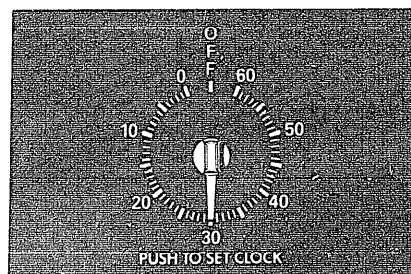
Digital Time Center



Model RGB746GEH

Digital Clock

Push in the center knob of the Minute Timer and turn the knob in either direction to set the digital clock numerals to the correct time. (The Minute Timer is the large dial to the left of the digital clock.) After setting the clock, let the knob out and turn the Minute Timer pointer to OFF.



Minute Timer

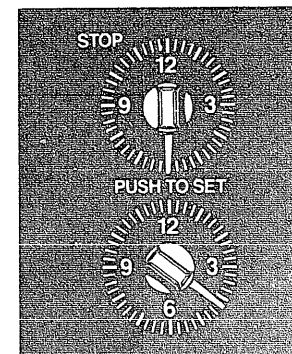
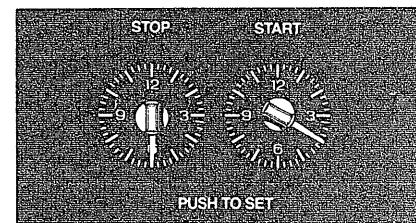
To set the Minute Timer, turn the center knob clockwise, *without pushing in*, until the pointer reaches the number of minutes you want to time (up to 60).

At the end of the set time, a buzzer sounds to tell you time is up. Turn the knob, *without pushing in*, until the pointer reaches OFF and the buzzer stops.

Automatic Oven Timer

This Timer will automatically start and stop your oven for you. Here's what you do:

1. Make sure both your range clock and the START dial show the correct time of day.
2. Set the START control. Push in and turn the START knob to the time you want the oven to turn on. (If you want it to start operating immediately, do not set the START time.)
3. Set the STOP control. Push in and turn the STOP knob to the time you want the oven to turn itself off.



Note: There must be at least a half-hour difference between the START and STOP dials for the automatic control to work.

4. Set the OVEN SET knob to TIME BAKE and the OVEN TEMP knob to the desired oven temperature.

The oven will turn itself on immediately, or at a later START time that you set if you have set the START control. It will operate at the temperature you selected, and it will turn itself off at the STOP time you have set.

After oven operation is completed, be sure to turn the OVEN TEMP and OVEN SET knobs to OFF.

Baking

How to Set Your Range for Baking

1. Position the shelves in the oven.

2. Close oven door. Turn OVEN SET knob to BAKE or TIME BAKE and OVEN TEMP knob to desired temperature. Preheat oven for at least 15 minutes if preheating is necessary.

3. Place food in oven on center of shelf. Allow at least 2 inches between edge of bakeware and oven wall or adjacent cookware.

If cooking on two shelves at the same time, place shelves about 4 inches apart and stagger food on them.

4. Check food for doneness at minimum time on recipe. Cook longer if necessary. Switch off heat and remove food.

Preheating

Preheating is very important when using temperatures below 225°F. and when baking foods such as biscuits, cookies, cakes and other pastries.

Preheating is not necessary when roasting or for long-time cooking of whole meals.

Shelf Positions

Most baking is done on the second shelf position (B) from the bottom.

When baking three or four items, use two shelves positioned on the second and fourth sets of supports (B & D) from bottom of oven.

Bake angel food cakes on first shelf position (A) from bottom of oven.

Oven Moisture

As your oven heats up, the temperature change of the air in the oven may cause water droplets to form on the door glass. These droplets are harmless and will evaporate as the oven continues to heat up.

Baking Tips

- Follow a tested recipe and measure the ingredients carefully. If you are using a package mix, follow label directions.

- Do not open the oven door during a baking operation—heat will be lost and the baking time might need to be extended. This could cause poor baking results. If you must open the door, open it partially—only 3 or 4 inches—and close it as quickly as possible.

- Do not disturb the heat circulation in the oven with the use of aluminum foil. If foil is used, place a small sheet of it, about 10 by 12 inches at the most, on a lower shelf several inches below the food. Do not place foil on the oven bottom.

Common Baking Problems and Possible Solutions

PIES

Burning around edges

- Oven too full; avoid overcrowding.
- Edges of crust too thin.
- Incorrect baking temperature.

Bottom crust soggy and unbaked

- Allow crust and/or filling to cool sufficiently before filling pie shell.
- Filling may be too thin or juicy.
- Filling allowed to stand in pie shell before baking. (Fill pie shells and bake immediately.)
- Ingredients and proper measuring affect the quality of the crust. Use a tested recipe and good technique. Make sure there are no tiny holes or tears in a bottom crust. "Patching" a pie crust could cause soaking.

Pie filling runs over

- Top and bottom crust not well sealed together.
- Edges of pie crust not built up high enough.
- Too much filling.
- Check size of pie plate.

Pastry is tough; crust not flaky

- Too much handling.
 - Fat too soft or cut in too fine.
- Roll dough lightly and handle as little as possible.

CAKES

Cake rises higher on one side

- Batter spread unevenly in pan.
- Oven shelves not level.
- Using warped pans.
- Incorrect pan size.

Cakes cracking on top

- Oven temperature too high.
- Batter too thick, follow recipe or exact package directions.
- Check for proper shelf position.
- Check pan size called for in recipe.
- Improper mixing of cake.

Cake falls

- Too much shortening, sugar or liquid.
- Check leavening agent, baking powder or baking soda to assure freshness. Make a habit to note expiration dates of packaged ingredients.
- Cake not baked long enough or at incorrect temperature.
- If adding oil to a cake mix, make certain the oil is the type and amount specified.

Crust is hard

- Check temperature.
- Check shelf position.

Cake has soggy layer or streaks at bottom

- Undermixing ingredients.
- Shortening too soft for proper creaming.
- Too much liquid.

COOKIES & BISCUITS

Doughy center; heavy crust on surface

- Check temperature.
- Check shelf position.
- Follow baking instructions carefully as given in reliable recipe or on convenience food package.
- Flat cookie sheets will give more even baking results. Don't overcrowd foods on a baking sheet.
- Convenience foods used beyond their expiration date.

Browning more noticeable on one side

- Oven door not closed properly, check gasket seal.
- Check shelf position.

(continued next page)

Baking Guide

1. Preheating is very important when using temperatures below 225°F. and when baking foods such as biscuits, cookies, cakes and other pastries. Preheat the oven for at least 15 minutes.

Preheating is not necessary when roasting or for long-time cooking of whole meals.

2. Aluminum pans conduct heat quickly. For most conventional baking, light, shiny finishes give best results because they help prevent overbrowning. We recommend dull bottom surfaces for cake pans and pie plates.

3. Dark or non-shiny finishes, also glass and Pyroceram® cookware, generally absorb heat which may result in dry, crisp crusts. Reduce oven heat 25°F. if lighter crusts are desired. Rapid browning of some foods can be achieved by preheating cast iron cookware.

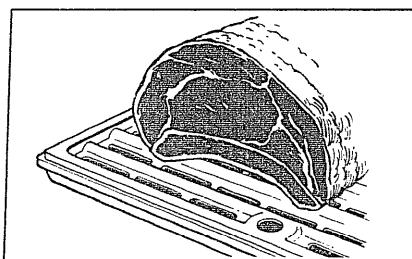
| Food | Cookware | Shelf Positions | Oven Temperatures | Time, Minutes | Comments |
|--------------------------------------|---|-----------------|-------------------|---------------|--|
| Bread | | | | | |
| Biscuits (½-in. thick) | Shiny Cookie Sheet | B, C | 400°-475° | 15-20 | Canned, refrigerated biscuits take 2 to 4 minutes less time. |
| Coffee cake | Shiny Metal Pan with satin-finish bottom | B, A | 350°-400° | 20-30 | |
| Corn bread or muffins | Cast Iron or Glass Pan | B | 400°-450° | 20-40 | Preheat cast iron pan for crisp crust. |
| Gingerbread | Shiny Metal Pan with satin-finish bottom | B | 350° | 45-55 | |
| Muffins | Shiny Metal Muffin Pans | A, B | 400°-425° | 20-30 | Decrease about 5 minutes for muffin mix. |
| Popovers | Deep Glass or Cast Iron Cups | B | 375° | 45-60 | Or bake at 450°F. for 25 minutes, then at 350°F. for 10 to 15 minutes. |
| Quick loaf bread | Metal or Glass Loaf Pans | B | 350°-375° | 45-60 | Dark metal or glass gives deepest browning. |
| Yeast bread (2 loaves) | Metal or Glass Loaf Pans | A, B | 375°-425° | 45-60 | |
| Plain rolls | Shiny Oblong or Muffin Pans | A, B | 375°-425° | 10-25 | For thin rolls, Shelf B may be used. |
| Sweet rolls | Shiny Oblong or Muffin Pans | B, A | 350°-375° | 20-30 | For thin rolls, Shelf B may be used. |
| Cakes (without shortening) | | | | | |
| Angel food | Aluminum Tube Pan | A | 325°-375° | 30-55 | Two piece pan is convenient. |
| Jelly roll | Metal Jelly Roll Pan | B | 375°-400° | 10-15 | Line pan with waxed paper. |
| Sponge | Metal or Ceramic Pan | A | 325°-350° | 45-60 | |
| Cakes | | | | | |
| Bundt cakes | Metal or Ceramic Pan | A, B | 325°-350° | 45-65 | |
| Cupcakes | Shiny Metal Muffin Pans | B | 350°-375° | 20-25 | Paper liners produce more moist crusts. |
| Fruitcakes | Metal or Glass Loaf or Tube Pan | A, B | 275°-300° | 2-4 hrs. | Use 300°F. and Shelf B for small or individual cakes. |
| Layer | Shiny Metal Pan with satin-finish bottom | B | 350°-375° | 20-35 | If baking four layers use shelves B and D. |
| Layer, chocolate | Shiny Metal Pan with satin-finish bottom | B | 350°-375° | 25-30 | |
| Loaf | Metal or Glass Loaf Pans | B | 350° | 40-60 | |
| Cookies | | | | | |
| Brownies | Metal or Glass Pans | B, C | 325°-350° | 25-35 | Bar cookies from mix use same time. |
| Drop | Cookie Sheet | B, C | 350°-400° | 10-20 | Use Shelf C and increase temperature 25 to 50°F. for more browning. |
| Refrigerator | Cookie Sheet | B, C | 400°-425° | 6-12 | |
| Rolled or sliced | Cookie Sheet | B, C | 375°-400° | 7-12 | |
| Fruits, Other Desserts | | | | | |
| Baked apples | Glass or Metal Pans | A, B, C | 350°-400° | 30-60 | |
| Custard | Glass Custard Cups or Casserole (set in pan of hot water) | B | 300°-350° | 30-60 | Reduce temperature to 300°F. for large custard. |
| Puddings, rice and custard | Glass Custard Cups or Casserole | B | 325° | 50-90 | Cook bread or rice pudding with custard base 80 to 90 minutes. |
| Pies | | | | | |
| Frozen | Foil Pan on Cookie Sheet | A | 400°-425° | 45-70 | Large pies use 400°F. and increase time. |
| Meringue | Spread to crust edges | B, C | 325°-350° | 15-25 | To quickly brown meringue use 400°F. for 9 to 11 minutes. |
| One crust | Glass or Satin-finish Metal Pan | A, B | 400°-425° | 45-60 | Custard fillings require lower temperature, longer time. |
| Two crust | Glass or Satin-finish Metal Pan | B | 400°-425° | 40-60 | |
| Pastry shell | Glass or Satin-finish Metal Pan | B | 450° | 13-16 | |
| Miscellaneous | | | | | |
| Baked potatoes | Set on Oven Shelf | A, B, C | 325°-400° | 60-90 | Increase time for large amount or size. |
| Scalloped dishes | Glass or Metal Pan | A, B, C | 325°-375° | 30-60 | |
| Souffles | Glass Pan | B | 300°-350° | 30-75 | |

Roasting

Roasting is cooking by dry heat. Tender meat or poultry can be roasted uncovered in your oven.

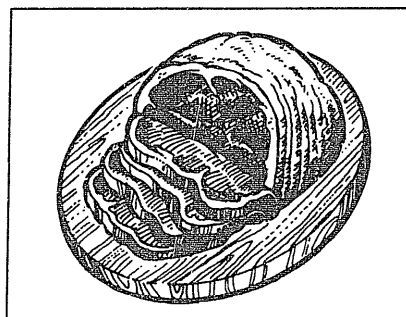
Roasting temperatures, which should be low and steady, keep spattering to a minimum. When roasting, it is not necessary to sear, baste, cover, or add water to your meat. Roasting is easy, just follow these steps:

Step 1: Position oven shelf at second from bottom position (B) for small size roast (3 to 5 lbs.) and at bottom position (A) for larger roasts.



Step 2: Check weight of roast. Place meat fat-side-up or poultry breast-side-up on roasting rack in a shallow pan. The melting fat will baste the meat. Select a pan as close to the size of meat as possible. (Broiler pan with rack is a good pan for this.)

Step 3: Turn OVEN SET to BAKE and OVEN TEMP to desired temperature. Check the Roasting Guide for temperatures and approximate cooking times.



Step 4: Most meats continue to cook slightly while standing after being removed from the oven. For rare or medium internal doneness, you may wish to remove meat from the oven just before it is done if it is to stand 10 to 20 minutes while you make gravy or attend to other foods. If no standing is planned, cook meat to suggested temperature.

Frozen Roasts

Frozen roasts of beef, pork, lamb, etc., can be started without thawing, but allow 15 to 25 minutes per pound additional time (15 minutes per pound for roasts under 5 pounds, more time for larger roasts).

Thaw most frozen poultry before roasting to ensure even doneness. Some commercial frozen poultry can be cooked successfully without thawing. Follow directions given on packer's label.

Roasting Guide

| Type | Oven Temperature | Doneness | Approximate Roasting Time in Minutes per Pound | | Internal Temperature °F |
|--|------------------|--------------------------------|--|-------------------------------|-------------------------------------|
| Meat | | | 3 to 5-lbs. | 6 to 8-lbs. | |
| Tender cuts; rib, high quality sirloin tip, rump or top round* | 325° | Rare: Medium: Well Done: | 24-30 30-35 35-45 | 18-22 22-25 28-33 | 130°-140° 150°-160° 170°-185° |
| Lamb leg or bone-in shoulder* | 325° | Rare: Medium: Well Done: | 21-25 25-30 30-35 | 20-23 24-28 28-33 | 130°-140° 150°-160° 170°-185° |
| Veal shoulder, leg or loin* | 325° | Well Done: | 35-45 | 30-40 | 170°-180° |
| Pork loin, rib or shoulder* | 325° | Well Done: | 35-45 | 30-40 | 170°-180° |
| Ham, pre-cooked | 325° | To Warm: | 17-20 minutes per lb. (any weight) | | 115°-125° |
| Ham, raw | 325° | Well Done: | Under 10 lbs. 27-35 | 10 to 15-lbs. 24-27 | 170° |
| *For boneless rolled roasts over 6-inches thick, add 5 to 10 minutes per lb. to times given above. | | | | | |
| Poultry | | | 3 to 5-lbs. | Over 5 lbs. | |
| Chicken or Duck | 325° | Well Done: | 35-40 | 30-35 | 185°-190° |
| Chicken pieces | 375° | Well Done: | 30-35 | | 185°-190° |
| Turkey | 325° | Well Done: | 10 to 15-lbs. 18-23 | Over 15 lbs. 15-20 | In thigh: 185°-190° |

Broiling

Broiling is cooking food by direct heat from above the food. Your range is designed for waist-high broiling. A specially designed broiler pan and rack allows dripping fat to drain away from the foods and be kept away from the high heat of the gas flame.

The oven door should be closed during broiling.

How to Broil

1. If meat has fat or gristle near the edge, cut vertical slashes through it about 2 inches apart, but don't cut into meat. We recommend that you trim fat to prevent excessive smoking, leaving a layer about 1/8-inch thick.
2. Arrange food on rack and position the broiler pan on the appropriate shelf in the oven. Placing food closer to flame increases exterior browning of food, but also increases spattering and the possibility of fats and meat juices igniting.
3. Close the oven door but do not latch it. **If the door latch is moved to the right during a broil operation, the door may lock and you may not be able to open it until the oven cools.**
4. Turn OVEN SET knob to BROIL. For most foods, turn OVEN TEMP knob to BROIL. Note: Chicken and ham are broiled at a lower setting in order to cook food through without over-browning it.
5. Turn most foods once during cooking (the exception is thin fillets of fish; oil one side, place that side down on broiler rack and cook without turning until done). Time foods for about one-half the total cooking time, turn food, then continue to cook to preferred doneness.
6. Turn OVEN SET and OVEN TEMP knobs to OFF. Remove broiler pan from oven and serve food immediately. Leave pan outside the oven to cool.

Broiling Tips

• Use tongs to turn meat over—pierced meat loses juices.

• Steaks and chops should be at least 1 inch thick for best broiling results. Pan broil thinner ones.

Broiling Guide

| Food | Quantity and/or Thickness | Shelf Position | 1st Side Time, Minutes | 2nd Side Time, Minutes | Comments |
|--|---|----------------|------------------------|------------------------|--|
| Bacon | ½-lb. (about 8 thin slices) | D | 5 | 2½ | Arrange in single layer. |
| Ground Beef Well Done | 1-lb. (4 patties) ½ to ¾-in. thick | C | 9-10 | 7-8 | Space evenly. Up to 9 patties take about same time. |
| Beef Steaks | | | | | |
| Rare | 1-in. thick | C | 9 | 7 | Steaks less than 1-inch cook through before browning. Pan frying is recommended. Slash fat. |
| Medium | (1 to 1 ½-lbs.) | C | 12 | 5-6 | |
| Well Done | | C | 13 | 8-9 | |
| Rare | 1½-in. thick | B, C | 10 | 6-7 | |
| Medium | (2 to 2 ½-lbs.) | B, C | 15 | 9-12 | |
| Well Done | | B | 25 | 16-18 | |
| Chicken (450°) | 1 whole (2 to 2 ½-lbs.), split lengthwise | B | 25-30 | 25-30 | Reduce times about 5 to 10 minutes per side for cut-up chicken. Brush each side with melted butter. Broil with skin side down first. |
| Bakery Products | | | | | |
| Bread (Toast) or Toaster Pastries | 2-4 slices | D | 2-3 | ½-2 | Space evenly. Place English muffins cut-side-up and brush with butter if desired. |
| English Muffins | 1 pkg. (2) 2-split | D | 3-6 | | |
| Lobster Tails (6 to 8-oz. each) | 2-4 | C | 14-17 | Do not turn over. | Cut through back of shell, spread open. Brush with melted butter before and after half time. |
| Fish | 1-lb. fillets ¼ to ½-in. thick | C | 5 | 5 | Handle and turn very carefully. Brush with lemon butter before and during cooking if desired. Preheat broiler to increase browning. |
| Ham Slices (450°) Precooked | 1-in. thick | B, C | 8 | 8 | Increase times 5-10 minutes per side for 1½-inch thick or home cured. |
| Pork Chops Well Done | 2 (½ in.) 2 (1-in. thick), about 1 lb. | C C | 10 13 | 4-5 11-13 | Slash fat. |
| Lamb Chops | | | | | |
| Medium Well Done | 2 (1 in.) about 10 to 12-oz. | B B | 8 10 | 4-7 10 | Slash fat. |
| Medium | 2 (1½ in.), about 1 lb. | B | 10 | 4-6 | |
| Well Done | | B | 17 | 12-14 | |
| Wieners, similar precooked sausages, bratwurst | 1-lb. pkg. (10) | C, D | 6 | 1-2 | If desired, split sausages in half lengthwise; cut into 5 to 6-inch pieces. |

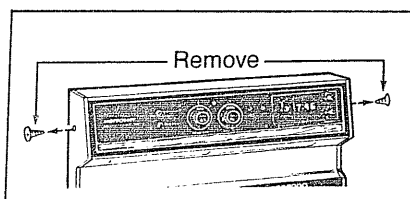
Care and Cleaning

Proper care and cleaning are important so your range will give you efficient and satisfactory service. Follow these directions carefully in caring for it to help assure safe and proper maintenance.

Before cleaning any part of your range (except for operating the self-cleaning cycle), **DISCONNECT ELECTRIC POWER TO THE RANGE** at the fuse box or circuit breaker panel, or pull the range power cord plug from the electric outlet.

Control Panels

It's a good idea to wipe the control panels clean after each use of the oven. For a more thorough cleaning, the control knobs can be pulled off the knob stems and the glass upper control panel can be cleaned on both sides.



To remove the glass panel:

1. Disconnect power to the range.
2. Remove the screw on each end of the backsplash.
3. Remove the black metal strips on each end that hold the glass in place.
4. Remove the control knobs, clock knobs and screws securing the light switches.
5. Carefully remove the glass and place it on a smooth, flat surface. Clean it with mild soap and water, rinse with clean water and dry with a soft cloth.

Caution: Do not use abrasive cleansers, strong liquid cleaners or oven cleaners on glass or enamel control panel surfaces—they will damage the finish.

Outer Enamel Finish

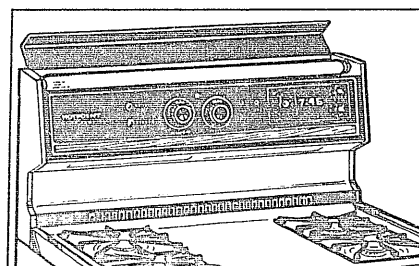
When the range is cool, wash the enamel finish with mild soap and water or a mild abrasive cleanser applied with a damp cloth. Rinse the surface with clean water and dry with a soft cloth. If you wish, occasionally apply a thin coat of mild cleaning wax to help protect the finish.

There are a number of precautions you can take to avoid marring the surface of the range and to prevent it from becoming dull. Don't slide heavy pans across it. If you spill foods with a lot of acid (tomatoes, sauerkraut, fruit juices, etc.) or foods with high sugar content, clean them up as soon as possible. If allowed to remain, these foods could cause a dull spot. Also, no matter how stubborn the food stain, never use harsh abrasive cleansers. They could permanently damage the enamel surface.

Surface Light (Model RGB746GEJ)

WHEN CHANGING A SURFACE LAMP, DO NOT TOUCH THE METAL AT ENDS OF LAMP.

Your surface lamp is easily replaced with a fluorescent tube of the same wattage. Make sure power to the range is disconnected at the main fuse or circuit breaker panel or pull the power cord plug from the electric outlet.



To remove, lift the lamp cover. Place fingers on top near each end of the light tube. Press down and roll the top of the tube gently toward the front of the range until it stops. Remove the tube gently from the unit making sure it doesn't hit the lamp cover.

To replace, place fingers on top near each end of the light tube. Press the bulb gently into the slots and roll the top of tube gently toward the back of the range until it stops. Then move the lamp cover down.

Burner Grates

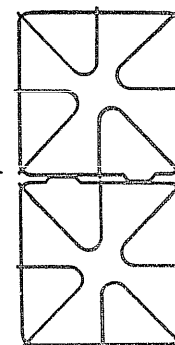
Grates should be washed regularly and, of course, after spillovers. Wash them in hot, soapy water and rinse with clean water. Dry the grates with a cloth—don't put them back on the range wet.

To get rid of burned-on food, soak the grates in a slightly diluted liquid cleanser.

Although they're durable, the grates will gradually lose their shine, regardless of the best care you can give them. This is due to their continual exposure to high temperatures.

Do not operate a burner for an extended period of time without cookware on the grate. The finish on the grate may chip without cookware to absorb the heat.

When replacing a pair of grates, the irregular sides should interlock in the middle as shown at right.



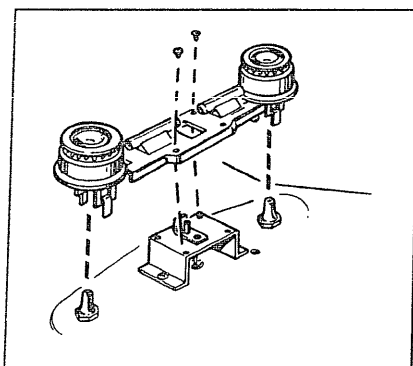
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Care and Cleaning (continued)

Range Top Burners

The holes in the burners must be kept clean at all times for proper ignition and an even, unhampered flame.

Clean the burners routinely and especially after bad spillovers which could clog these holes. Burners lift out for cleaning.



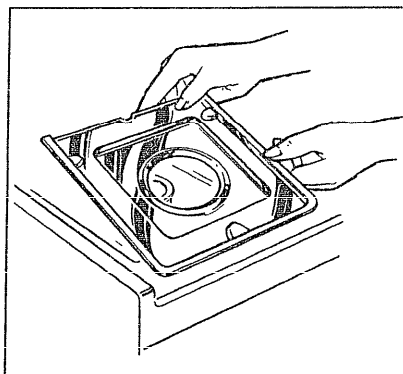
Note: Two screws hold each burner pair in place to keep them from wobbling around during shipment. Remove and discard the shipping screws and lift the burners up and out. This disengages them from the mounting bracket under each burner pair.

To remove burned-on food, soak the burner in a solution of a product used for cleaning the inside of coffee makers. Soak the burner for 20 to 30 minutes. If the food doesn't rinse off completely, scrub it with soap and water or a mild abrasive cleanser and a damp cloth.

Do not attempt to clean burners in an automatic dishwasher. Loosened food soil can clog burner holes, and the caustic action of the dishwasher detergent can damage the burner heads.

Before putting the burner back, dry it thoroughly by setting it in a warm oven for 30 minutes. Then place it back in the range, making sure it is properly seated on the mounting bracket and is level.

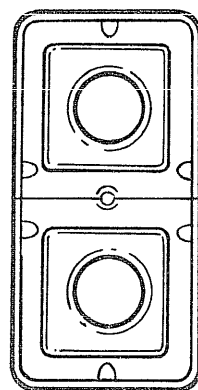
Drip Pans



Remove the grates and lift out the chrome drip pans. Wash them in hot, soapy water. Rinse them with clean, hot water and polish them dry with a cloth. Never use abrasive cleaner or steel wool—they'll scratch the surface. Instead, soak the drip pans for about 20 minutes in slightly diluted liquid cleanser or mild solution of ammonia and water (1/2 cup of ammonia to one gallon of water). After soaking, wash them in hot, soapy water. Rinse with clean water and polish with a clean, soft cloth.

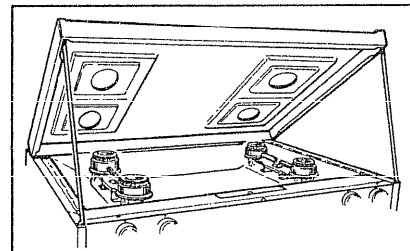
Do not attempt to clean the drip pans in the self-cleaning oven.

When replacing drip pans, the notch on the rear pan and the notch on the front pan should meet in the middle.



Lift-Up Cooktop

Clean the area under the cooktop often. Built-up soil, especially grease, may catch fire.



To make cleaning easier, the entire cooktop may be lifted up and supported by locking arms that catch and hold the top when it's all the way up.

Be sure all burners are turned off before raising the cooktop. Then remove the grates and drip pans, grasp the front sides of the cooktop and lift.

After cleaning under the cooktop with hot, mild soapy water and a clean cloth, put the cooktop back in place. Lift up a little to release the locking arms and push them in while guiding the top back down. Be careful not to pinch your fingers.

Broiler Pan & Rack

After broiling, remove the broiler rack and carefully pour off the grease. Wash and rinse the pan and rack in hot, soapy water.

If food has burned on, sprinkle the broiler rack while hot with detergent and cover with wet paper towels or a dish cloth. Burned-on foods will then soak loose while the meal is being served.

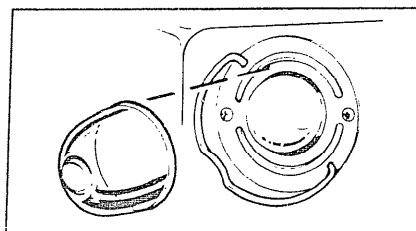
Do not store a soiled broiler pan and rack in the oven. Never attempt to clean them in the oven during the self-cleaning cycle.

Oven Shelves

Oven shelves may be cleaned with a mild abrasive cleanser following manufacturer's directions. After cleaning, rinse the shelves with clean water and dry with a clean cloth. To remove heavy, burned-on soil, soapy metal pads may be used following manufacturer's directions. After scrubbing, wash with soapy water, rinse and dry.

Oven Light Bulb

The light bulb is located in the upper left corner of the oven. Before replacing the bulb, disconnect electric power to the range at the main fuse or circuit breaker panel or unplug the range from the electric outlet. Let the bulb cool completely before removing it. Do not touch a hot bulb with a damp cloth as the bulb will break.



To remove: Hold hand under lamp bulb cover so it doesn't fall when released. With fingers of same hand, firmly push down wire bail until it clears cover. Lift off cover. **DO NOT REMOVE ANY SCREWS TO REMOVE THIS COVER.** Replace bulb with a 40-watt home appliance bulb.

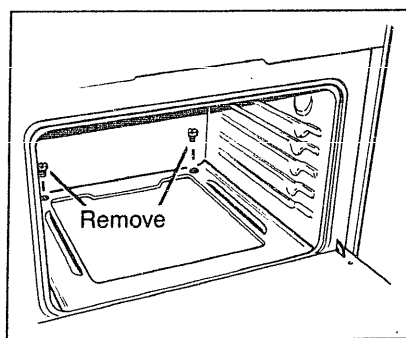
To replace cover: Place cover into groove of lamp receptacle. Lift wire bail up to center of cover until it snaps into place. When in place, wire holds cover firmly. Be certain wire bail is not below depression in center of cover.

Removable Oven Bottom

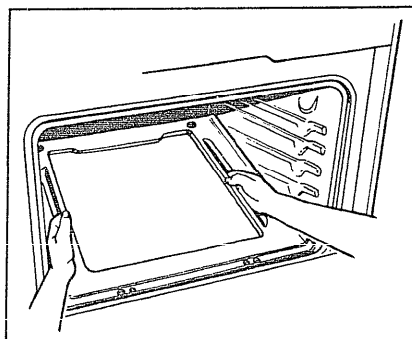
You can remove the oven bottom to clean any excessive spillovers before starting the self-cleaning cycle.

To remove the oven bottom:

1. Remove the oven shelves.



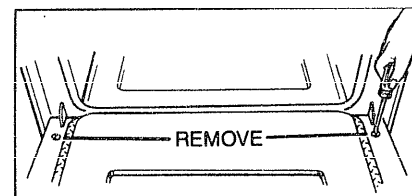
2. Remove the two knurled hold-down screws at the rear of the oven. If they are too tight to remove by hand, use a coin or screwdriver.



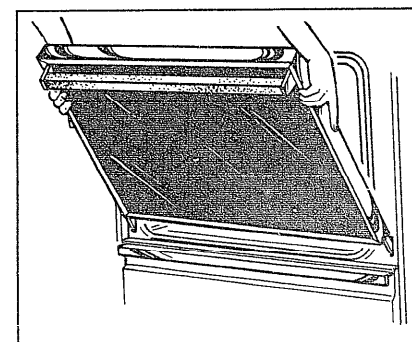
3. To lift out the oven bottom, place your fingers in the slots in the bottom and lift the rear of the oven bottom up and back until the oven bottom is clear of the lip at the front.
4. Then lift the bottom up and out. To replace the bottom, place it in the oven with the back raised about 6 to 8 inches or until you can insert the front of the oven bottom under the hold-down lip at the front. Then push the back of the oven bottom down fully into place on the metal flanges and insert the hold-down screws.

Removable Oven Door

The oven door is removable to make the interior more accessible during replacement of the lamp bulb.



Open the oven door fully and remove the two Phillips screws that hold the door to the hinges. Then close the door to the automatic stop position (at about 3 inches open), and lift the door straight up and off the hinges. (Due to the large amount of insulation and the construction of the door, it is heavy.)



Note: Care should be taken not to place hands between the spring hinge and the oven door frame as the hinge could snap back and pinch fingers.

To replace the door, make sure the hinges are in the "out" position. Position the slots in the bottom of the door squarely over the hinges. Then lower the door slowly and evenly over both hinges at the same time. If hinges snap back against the oven frame, pull them back out. When the door is in position, open it fully and insert the two Phillips screws.

Care and Cleaning (continued)

Operating the Self-Cleaning Oven

Recommended Cleaning Time:

Moderate Soil—2 hours
(thin spills and light spatter)

Excessively Heavy Soil—4 hours
(heavy grease spills and spatter)

Prepare the Oven Before Setting the Controls

Step 1:

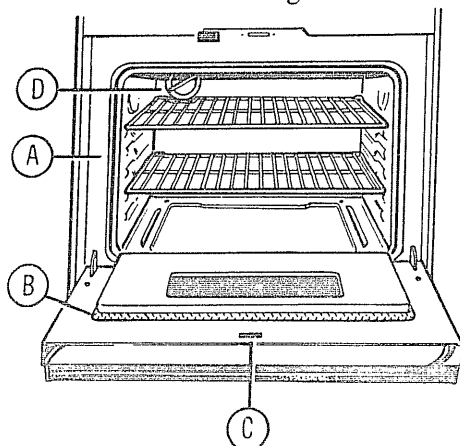
Remove the broiler pan, broiler rack, other cookware and any aluminum foil from the oven. (Oven shelves may be left in oven. Note: Shelves will discolor after the self-clean cycle.)

Step 2:

Remove the oven bottom panel (see page 17) if it is excessively soiled. Clean it and put it back in the oven.

Step 3:

Clean spatters or soil on the oven front frame (A), the oven door outside the gasket (B) and the small area at the front center of the oven bottom. Buff these areas with a dry cloth. Do not clean the gasket (B). Do not let water run down through opening in the top of the door (C). Make sure the oven light bulb cover (D) is in place. Never use a commercial oven cleaner in or around the self-cleaning oven.



- A. Oven Front Frame
- B. Oven Door Gasket
- C. Opening in Door
- D. Oven Light Bulb Cover

Step 4:

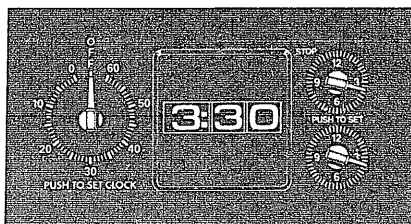
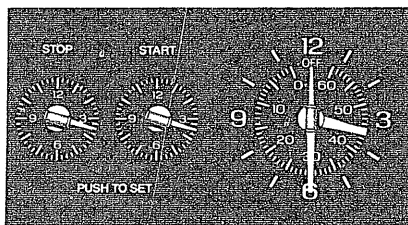
Close the oven door and make sure the oven light is off.

Caution: Chrome drip pans from the top of your range should never be cleaned in the self-cleaning oven.

How to Set the Oven for Cleaning

Step 1:

Set the automatic oven timer:



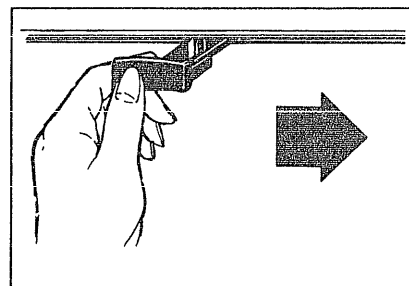
- Make sure **both** the range clock and the START dial show the correct time of day.
- Decide on cleaning hours necessary—two hours for moderate soil or three to four hours for heavy soil.
- Add these hours to present time of day, then push in and turn STOP dial clockwise to desired stop time.

Step 2:

Turn the OVEN SET knob to **CLEAN**.

Step 3:

Slide the Self-Clean Latch Lever to the right as far as it will go to lock the oven door. The **CLEANING** light will come on.



About 30 minutes later, the **LOCKED** light comes on and the door locks. The glowing **LOCKED** light indicates that the oven is hot and the door cannot be opened. The oven door and window (on models so equipped) get hot during self-cleaning. **DO NOT TOUCH.**

Follow These Steps after Self-Cleaning

About 30 minutes after cleaning is completed, when the oven has cooled and the door can be unlocked, the **LOCKED** light goes out.

Step 1:

Move the latch lever to the left as far as it will go to unlock the door.

Step 2:

Turn the OVEN SET knob to **OFF**.

How to Set a Cleaning Cycle to Start at a Later Time

If you wish to start and stop cleaning at a later time than shown on the digital clock, push in and turn the START dial to the time you wish to start. Add the hours needed for cleaning to this "start" time, then push in and turn the STOP dial to this desired time. The oven will automatically turn on and off at the set times.

If You Have to Interrupt the Cleaning Cycle

Step 1. Turn the STOP dial until the pointer is at the correct time of day.

Step 2. Push the self-clean latch lever to the left as far as it will go. If the LOCKED light is on, you must wait until the light goes off before moving the latch lever. This will unlock the oven door so it can be opened.

Step 3. Turn the OVEN SET knob from CLEAN to OFF.

Important: Any attempt to unlock the door by force while the CLEANING light is on can result in damage to the door locking mechanism.

Questions and Answers

Q. Why won't my oven clean immediately even though I set the time and OVEN SET knob correctly?

A. Check to be sure your START dial is set to the same time as the range clock. Also check to be sure LATCH LEVER is moved to the right as far as it will go.

Q. If my oven clock is not working, can I still self-clean my oven?

A. No. Your Automatic Oven Timer uses the range clock to help start and stop your self-cleaning cycle.

Q. Can I use commercial oven cleaners on any part of my self-cleaning oven?

A. No cleaners or coatings should be used around any part of this oven. If you do use them and do not wipe the oven absolutely clean, the residue can scar the oven surface and damage metal parts the next time the oven is automatically cleaned.

Q. Can I clean the Woven Gasket around the oven door?

A. No, this gasket is essential for a good oven seal and care must be taken not to rub, damage or move this gasket.

Q. What should I do if excessive smoking occurs during cleaning?

A. This is caused by excessive soil, and you should switch the OVEN SET knob to OFF. Open windows to rid room of smoke. Allow the oven to cool for **at least one hour** before opening the door. Wipe up the excess soil and reset the clean cycle.

Q. Is the "crackling" sound I hear during cleaning normal?

A. Yes. This is the sound of the metal heating and cooling during both the cooking and cleaning functions.

Q. Should there be any odor during the cleaning?

A. Yes, there may be a slight odor during the first few cleanings. Failure to wipe out excessive soil might also cause a strong odor when cleaning.

Q. What causes the hair-like lines on the enameled surface of my oven?

A. This is a normal condition, resulting from heating and cooling during cleaning. These lines do not affect how your oven performs.

Q. Why do I have ash left in my oven after cleaning?

A. Some types of soil will leave a deposit which is ash. It can be removed with a damp sponge or cloth.

Q. My oven shelves do not slide easily. What is the matter?

A. After many cleanings, oven shelves may become so clean they do not slide easily. If you wish shelves to slide more easily, dampen fingers with a small amount of cooking oil and rub lightly over sides of shelf where they contact shelf supports.

Q. My oven shelves have become gray after the self-clean cycle. Is this normal?

A. Yes. After the self-clean cycle, the shelves may discolor and lose some of their original luster.

Cleaning Guide

Note: Let range/oven parts cool before touching or handling.

| PART | MATERIALS TO USE | GENERAL DIRECTIONS |
|---|---|---|
| Broiler Pan and Rack | <ul style="list-style-type: none"> • Soap and Water • Soap-Filled Scouring Pad • Plastic Scouring Pad | Drain fat, cool pan and rack slightly. (Do not let soiled pan and rack stand in oven to cool.) Sprinkle detergent on rack and pan. Fill pan with warm water and spread cloth or paper towel over rack. Let pan and rack stand for a few minutes. Wash; scour if necessary. Rinse and dry. OPTION: Clean pan and rack in dishwasher. DO NOT CLEAN IN SELF-CLEANING OVEN. |
| Control Knobs | <ul style="list-style-type: none"> • Mild Soap and Water | Pull off knobs. Wash gently but do not soak. Dry and return controls to range. |
| Outside Glass Finish | <ul style="list-style-type: none"> • Soap and Water | Wash all glass with cloth dampened in soapy water. Rinse and polish with a dry cloth. If knobs are removed, do not allow water to run down inside surface of glass while cleaning. |
| Metal, including Side Trims and Trim Strips | <ul style="list-style-type: none"> • Soap and Water | Wash, rinse, and then polish with a dry cloth. DO NOT USE steel wool, abrasives, ammonia, acids, or commercial oven cleaners which may damage the finish. |
| Outer Porcelain Enamel Surface* | <ul style="list-style-type: none"> • Paper Towel • Dry Cloth • Soap and Water | Avoid cleaning powders or harsh abrasives which may scratch the enamel. If acids should spill on the range while it is hot, use a dry paper towel or cloth to wipe up right away. When the surface has cooled, wash and rinse. For other spills, such as fat splatterings, etc., wash with soap and water when cooled and then rinse. Polish with a dry cloth. |
| Painted Surfaces | <ul style="list-style-type: none"> • Soap and Water | Use a mild solution of soap and water. Do not use any harsh abrasives or cleaning powders which may scratch or mar surface. |
| Inside Oven Door* | <ul style="list-style-type: none"> • Soap and Water | Remove oven door (see page 17). Clean with soap and water and replace. |
| Oven Gasket | <ul style="list-style-type: none"> • None | Avoid getting ANY cleaning materials on the gasket. |
| Oven Liner | <ul style="list-style-type: none"> • Soap and Water | Cool before cleaning. Frequent wiping with mild soap and water will prolong the time between major cleanings. Be sure to rinse thoroughly. |
| Shelves | <ul style="list-style-type: none"> • Soap and Water | Shelves can be soaked in dishwasher or cleaned by hand, using soap and water. Rinse thoroughly to remove any soap after cleaning. Shelves may also be cleaned in self-cleaning oven, but may lose some luster and discolor. |
| Chrome-Plated Drip Pans | <ul style="list-style-type: none"> • Soap and Water • Stiff-Bristled Brush • Soap-Filled Scouring Pad (Non-metallic) | Clean as described below or in dishwasher. DO NOT CLEAN IN SELF-CLEANING OVEN as they will discolor. Wipe all chrome drip pans after each cooking so unnoticed spatter will not burn on next time you cook. To remove burned-on spatters, use any or all cleaning materials mentioned. Rub <i>lightly</i> with scouring pad to prevent scratching of the surface. |
| Burner Grates | <ul style="list-style-type: none"> • Soap and Water • Soap-Filled Scouring Pad (Non-metallic) | Lift out when cool. Soak 5-10 minutes if desired in warm solution of dishwasher detergent. Scour with materials mentioned here to remove burned-on food particles. DO NOT CLEAN IN SELF-CLEANING OVEN. |
| Surface Burners | <ul style="list-style-type: none"> • Solution for Cleaning Inside of Coffee Makers • Soap and Water • Mild Abrasive Cleanser • Damp Cloth | Wipe off burner heads. If heavy spillover occurs, remove burners from range (see page 16) and soak them for 20 to 30 minutes in solution of hot water and product for cleaning inside of coffee makers, such as Dip-It brand. If soil does not rinse off completely, scrub burners with soap and water or a mild abrasive cleanser and a damp cloth. Dry burners in a warm oven for 30 minutes before returning them to the range. DO NOT CLEAN IN SELF-CLEANING OVEN. |

*Spillage of marinades, fruit juices, and basting materials containing acids may cause discoloration. Spillovers should be wiped up immediately, with care being taken to not touch any hot portion of the oven. When the surface is cool, clean and rinse.

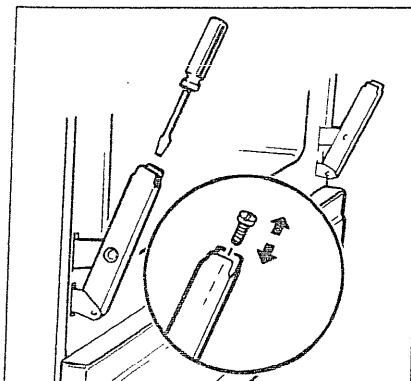
Minor Adjustments You Can Make

Oven Door Height Adjustment

Repeated openings and closings can cause the oven door to work itself out of adjustment. One side may close higher than the other, and the door may not seal properly.

To adjust the height of the door:

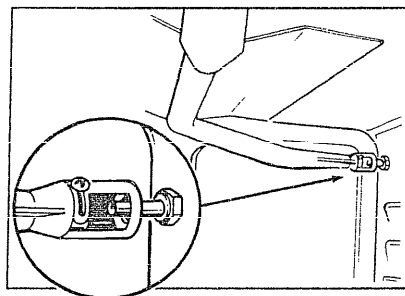
1. Remove the door (see page 17).



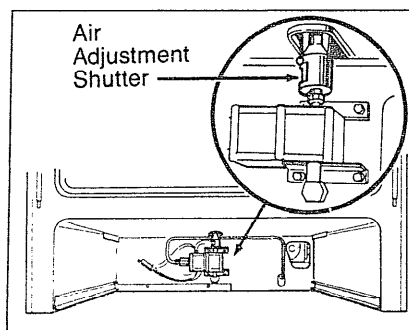
2. With a thin-bladed screwdriver, turn the screw in the opening at the top of each door hinge. Turn clockwise to lower, counterclockwise to raise each side of the door.
3. Replace the door, close it, and check alignment and door seal.

Broil and Oven Burner Air Adjustment Shutters

Air adjustment shutters for the broil and oven burners regulate the flow of air to the flame.

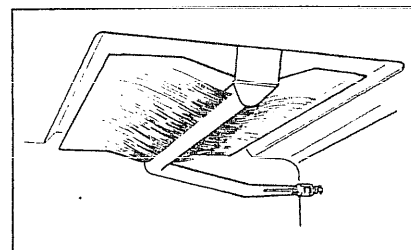


The air adjustment shutter for the top (broil) burner is in the upper right-hand corner near the rear wall of the oven.

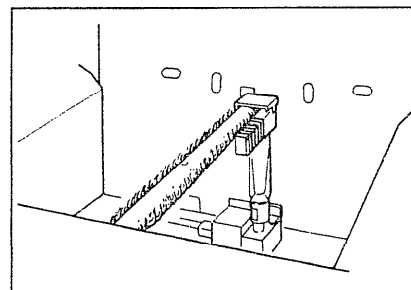


The shutter for the bottom (oven) burner is near the back wall of the oven behind the storage drawer or panel under the oven.

To adjust the flow of air to either burner, loosen the Phillips head screw and rotate the shutter to allow more or less air into the burner tube as needed.



The flame for the top (broil) burner should be steady with approximately 1-inch blue cones and should not extend out over the baffle edges.



To determine if the bottom (oven) burner flame is proper, remove the oven bottom (see page 17) and the burner baffle. The flame should have 1/2" to 3/4" blue cones with no yellow tipping. When the baffle is back in place, the flame will resettle.

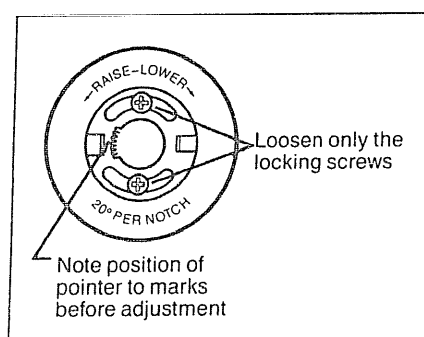
(continued next page)

Oven Thermostat Adjustment

The temperature control in your new oven has been carefully adjusted to provide accurate temperatures. However, if this oven has replaced one you have used for several years, you may notice a difference in the degree of browning or the length of time required when using your favorite recipes. Oven temperature controls have a tendency to "drift" over a period of years and since this drift is very gradual, it is not readily noticed. Therefore, you may have become accustomed to your previous oven which may have provided a higher or lower temperature than you selected.

Before attempting to have the temperature of your new oven changed, be sure you have followed the baking time and temperature of the recipe carefully. Then, after you have used the oven a few times and you feel the oven is too hot or too cool, there is a simple adjustment you can make yourself on the OVEN TEMP knob.

Pull the knob off the control shaft and look at the back side. There is a disc in the center of the knob skirt with a series of marks opposite a pointer.



Note to which mark the pointer is pointing. To make an adjustment, carefully loosen (approximately one turn), but do not completely remove the two screws that hold the skirt to the knob. Hold the knob blade in one hand and the outer skirt in the other hand.

To raise the oven temperature, move the pointer in the direction of the arrow for RAISE. To lower the temperature, move the pointer in the direction of arrow for LOWER. Each mark will change the oven temperature approximately 20°F.

We suggest that you make the adjustment one mark from the original setting and check oven performance before making any additional adjustments.

After the adjustment is made, press skirt and knob together and retighten screws so they are snug, but be careful not to overtighten. Re-install knob on range and check performance.

Note: After an adjustment has been made, the OFF and BROIL positions will not line up with the indicator mark on the control panel as they previously did. This condition is normal and will not create a problem.



Questions? Use This Problem Solver

| PROBLEM | POSSIBLE CAUSE AND/OR WHAT TO DO |
|------------------------------------|--|
| TOP BURNERS DO NOT LIGHT | <ul style="list-style-type: none"> • Make sure the electrical plug is plugged into a live, properly grounded power outlet. • Burner holes on side of burner may be clogged. Remove and clean them. • Burners not fitted correctly onto mounting brackets. Remove and reinstall burners properly. |
| OVEN DOES NOT COOK PROPERLY | <ul style="list-style-type: none"> • Make sure thermostat capillary bulbs (located in upper portion of oven) are securely held by the mounting clips, are not touching oven sides, and are not coated with anything. • Aluminum foil being used improperly in oven. • Oven vent blocked on top of range. • Incorrect cookware being used. Check each cooking section for cookware tips. • Oven bottom not securely seated in position. • OVEN TEMP knob set incorrectly or not turned on. • Check common baking, roasting and broiling problems on pages 11-14. |
| DOOR WON'T OPEN DURING BROILING | <ul style="list-style-type: none"> • Door latch moved to the right during broiling can cause door to lock when oven gets hot. Turn oven off and let it cool before attempting to open door. |
| CLOCK DOES NOT WORK | <ul style="list-style-type: none"> • Range electrical plug must be securely seated in a live power outlet. Check for blown fuse or tripped circuit breaker. |
| OVEN LIGHT DOES NOT COME ON | <ul style="list-style-type: none"> • Bulb may be loose or burned out. • Electrical plug must be plugged into a live power outlet. |
| OVEN WILL NOT SELF-CLEAN | <ul style="list-style-type: none"> • Automatic Timer not set or not set properly. The STOP dial must be set and advanced at least half an hour beyond the time noted on the START dial. • OVEN SET knob must be set at CLEAN setting. • Oven door latch not moved to the right as far as it will go. |
| STRONG ODOR | <ul style="list-style-type: none"> • Improper air/gas ratio in oven. Adjust oven burner air shutters—see page 21. |

If you need more help...call, toll free:
GE Answer Center®
800.626.2000
 consumer information service

If You Need Service

To obtain service, see your warranty on the back page of this book.

We're proud of our service and want you to be pleased. If for some reason you are not happy with the service you receive, here are three steps to follow for further help.

FIRST, contact the people who serviced your appliance. Explain

why you are not pleased. In most cases, this will solve the problem.

NEXT, if you are still not pleased, write all the details—including your phone number—to:

Manager, Consumer Relations
 Hotpoint
 Appliance Park
 Louisville, Kentucky 40225

FINALLY, if your problem is still not resolved, write:

Major Appliance
 Consumer Action Panel
 20 North Wacker Drive
 Chicago, Illinois 60606

GE Appliances
 Problem Solver
 If You Need Service

YOUR HOTPOINT RANGE WARRANTY

Save proof of original purchase date such as your sales slip or cancelled check to establish warranty period.

WHAT IS COVERED

FULL ONE-YEAR WARRANTY

For one year from date of original purchase, we will provide, free of charge, parts and service labor in your home to repair or replace **any part of the range** that fails because of a manufacturing defect.

This warranty is extended to the original purchaser and any succeeding owner for products purchased for ordinary home use in the 48 mainland states, Hawaii and Washington, D.C. In Alaska the warranty is the same except that it is **LIMITED** because you must pay to ship the product to the service shop or for the service technician's travel costs to your home.

All warranty service will be provided by our Factory Service Centers or by our authorized Customer Care® servicers during normal working hours.

Look in the White or Yellow Pages of your telephone directory for **HOTPOINT FACTORY SERVICE, GENERAL ELECTRIC-HOTPOINT FACTORY SERVICE or HOTPOINT CUSTOMER CARE® SERVICE.**

WHAT IS NOT COVERED

- Service trips to your home to teach you how to use the product.

Read your Use and Care material.

If you then have any questions about operating the product, please contact your dealer or our Consumer Affairs office at the address below, or call, toll free: GE Answer Center®
800.626.2000
consumer information service

- Improper installation.

If you have an installation problem, contact your dealer or installer. You are responsible for providing adequate electrical, gas, exhausting and other connecting facilities.

- Replacement of house fuses or resetting of circuit breakers.

- Failure of the product if it is used for other than its intended purpose or used commercially.

- Damage to product caused by accident, fire, floods or acts of God.

WARRANTOR IS NOT RESPONSIBLE FOR CONSEQUENTIAL DAMAGES.

Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state. To know what your legal rights are in your state, consult your local or state consumer affairs office or your state's Attorney General.

Warrantor: General Electric Company

**If further help is needed concerning this warranty, write:
Manager—Consumer Affairs, GE Appliances, Louisville, KY 40225**

Part No. 164D2092P221

Pub. No. 39-4685

P/N 56001180088

HOTPOINT

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